



Spiced Chocolate Orange Snickerdoodles

20 servings Prep time: 15 minutes (includes chill time) Cook time: 15 minutes

Ingredients

For Cookies:

1 cup lard, softened at room temperature 1 ½ cups light brown sugar, packed 1 teaspoon pure vanilla extract 3 tablespoons plus 1 teaspoon freshly squeezed orange juice (I used the juice from cara cara oranges) 2 teaspoons freshly grated orange peel (I used cara cara orange peel) 1 ¾ cups all-purpose flour 5 tablespoons unsweetened cocoa powder 1 teaspoon baking soda ¾ teaspoon salt 1 teaspoon ground cinnamon ½ teaspoon freshly grated whole nutmeg ½ teaspoon ground cloves ¼ teaspoon ground ginger ¼ teaspoon cream of tartar

For Rolling:

¼ – ⅓ cup granulated sugar ½ teaspoon ground cinnamon

Directions

- 1.) Preheat oven to 350 degrees. Line 2 cookie sheets with parchment paper; set aside.
- 2.) In bowl of stand mixer fitted with paddle attachment, or in a large bowl using a handheld mixer, beat lard, sugar, vanilla, orange juice, and orange zest on medium-high speed until combined and smooth.
- 3.) In medium bowl, whisk to combine flour, cocoa, baking soda, salt, cinnamon, nutmeg, cloves, ginger, and cream of tartar.
- 4.) Add dry mixture to bowl with lard mixture. Beat to combine, scraping sides of bowl as needed with rubber spatula (dough will be a bit crumbly).
- 5.) In shallow bowl, combine sugar and cinnamon with a fork or whisk.
- 6.) For each cookie, roll about 2 tablespoonsful of dough into a ball. Fully coat each ball in cinnamon-sugar mixture. Place on prepared cookie sheets, spaced at least 2-inches apart.
- 7.) Bake on middle rack of oven for 13-15 minutes, or until cookies have deep cracks on top.
- 8.) Cool on cookie sheets 5 minutes before transferring to wire rack to continue cooling. Can serve warm or at room temperature.

Yield: 20 cookies

